

Electrolux air-o-chill

Blast Chiller/Freezers 70kg 10GN2/1

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers reduce temperature from +90°C to +3°C at food core in less than 90 minutes: the model detailed on this sheet performs this cycle up to a 70 kg full load. After the Blast Chilling a holding cycle starts automatically to respectively maintain food at +3 and -18°C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.



OPERATING MODES

- Cruise: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -20°C).
- Shock freezing (Air temperature -35°C.)
- Holding at +3°C or -18°C (automatically activated at the end of each cycle).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- It is possible to operate by time or

by probe.

- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor core temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- 3-sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintenance and holding).

- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

PERFORMANCE

- Blast Chilling cycle: 70 kg from +90°C up to +3°C in less than 90 minutes.
- Blast Freezing cycle : 70 kg from 90°C up to -18 °C in less than four hours.
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF* regulations is 50,4 kg.



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CONSTRUCTION

- Internal and external finishing in 304 AISI stainless steel and back panel in stainless steel.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- All motors and fan waterproof protected IP20.
- Evaporator with anti rust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.

- Automatic heated door frame.
- Solenoid valves.
- 1 thermostatic expansion valve.
- Feet 150 mm high.
- Stand alone printer as optional, built in on request.
- PC connection on request, gate RS 485.

INSTALLATION

- No water connections required.
- Waste can be plumbed into drain, but can also be collected in optional waste container.

- *NF HYGIENE ALIMENTAIRE certifying authority : AFAQ AFNOR CERTIFICATION. Address:11, Avenue Francis de Pressense - 93571 Saint-Denis La Plaine Cedex - France. Conformity with regulation NF031. Certified guarantees: fitness for cleaning, thermal performance.

Installation diagram:

- C - Water drain
- I - Electrical connection
- Y - Connection for appliance lifting
- L - Remote electrical connection
- N - Cooling water inlet
- O - Cooling water outlet

	AOPP102C 726751	AOPP102CR 726782
TEHNILISED ANDMED		
Tüüp	G - KÜLMUTID - 70 KG- GN 2/1	G - KÜLMUTID - 70 KG- GN 2/1
Jõudlus tsükliks - kg/NF. regulatsiooni alusel	50.4, 50.4	50.4, 50.4
Tootlikkus tsükliks - kg.		
UK standrad	70, 70	70, 70
Jahutusseade	Sisseehitatud	Eraldiseisev
Kontrolli tüüp	Elektrooniline	Elektrooniline
Termostaat	Elektrooniline	Elektrooniline
Termomeetrid	Digitaalne	Digitaalne
Välismõõtmed -mm/laius	1250	1250
Välismõõtmed -mm		
sügavus/avatud ustega	1148	1148
Välismõõtmed -mm/kõrgus	1730	1730
Uste kogus ja tüüp	1	1
Ukse hinged	Vasak pool	Vasak pool
Kandikute tüüp	GN 2/1	GN 2/1
Maks. mahutavus nõu kõrgus 65 mm	10	10
Kompressori võimsus - hp	3,9;	
Sulatuskordi 24h jooksul	3/30'	3/30'
Jahutusaine tüüp	R404a	R404a
Jahutusaine kogus - g	5480	
Jahutusaine võimsus - W	4781	9320
Aurustustemperatuur - °C	-25	-10
Võimsus - kW		
paigaldatuna-elekter	4.969	0.45
Netokaal - kg	320	290
STANDARD LISAVARUSTUS		
3-PUNKTI-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	1	1
KÄRUTÄITE RIILULIT. BC+BCF LW 70KG GN2/1	1	1
LISAVARUSTUS		
1 ÜSIKU-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880213	880213
2 ÜSIKU-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880214	880214
3 ÜSIKU-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880215	880215
3-PUNKTI-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880212	880212
AHJUTOGI+RATTAD 10X2/1GN, 65MM-LW		922043
AHJUTOGI+RATTAD 16X2/1GN, 80MM-LW	922045	922045
AOS 10 GN 2/1 RULLRIIULI KÄRU	922042	922042
KOMP. 6 RATAST KIIRJAH/KÜLMUTI 70KG-US	880141	
KÜPSETUSTOGI 8X(400X600)+RAT. -80MM10X2/1	922067	922067
LW+CW KIIRJAH.KIIRKÜLMIKU HACCP LIIDES	880183	880183
ÕHKJAH.SEADE 70KG KIIRJAHUTI/KÜLMUTILE		880057
PRINTER HACCP BASIC VERSIOONILE	881532	881532
VESIJAHA.SEADE 70KG KIIRJAHUTI/KÜLMUTILE		880058

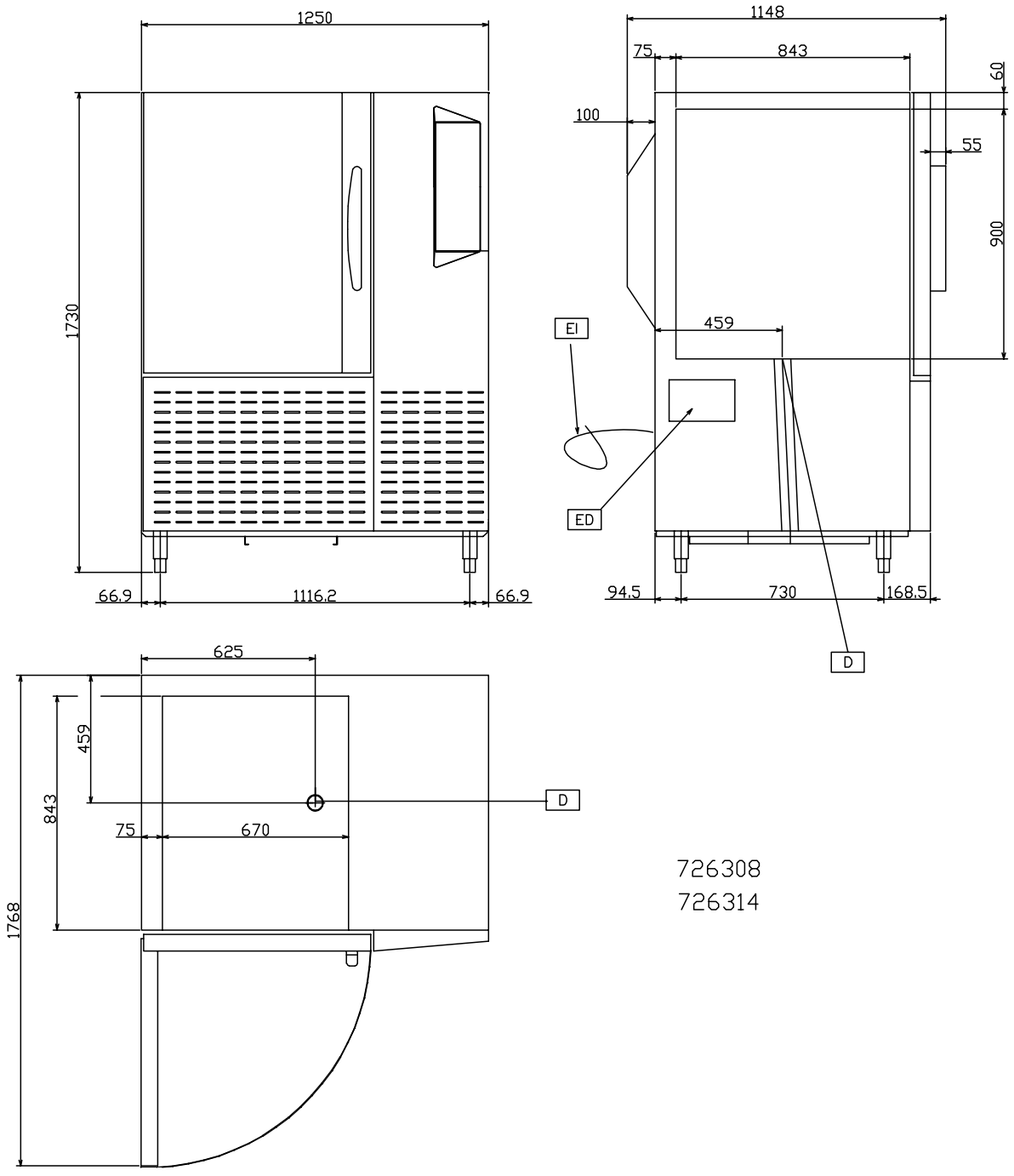
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2010-05-10

Võib muutuda ilma etteatamata

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726751



726308
726314

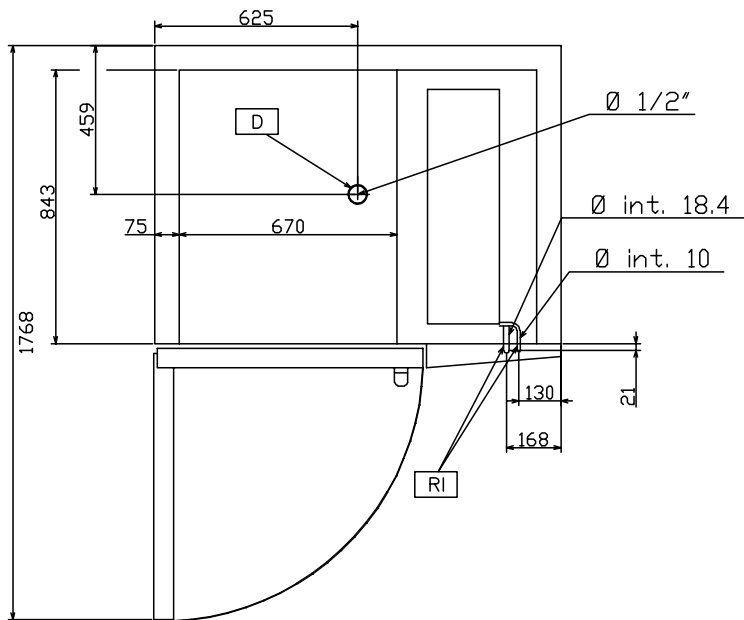
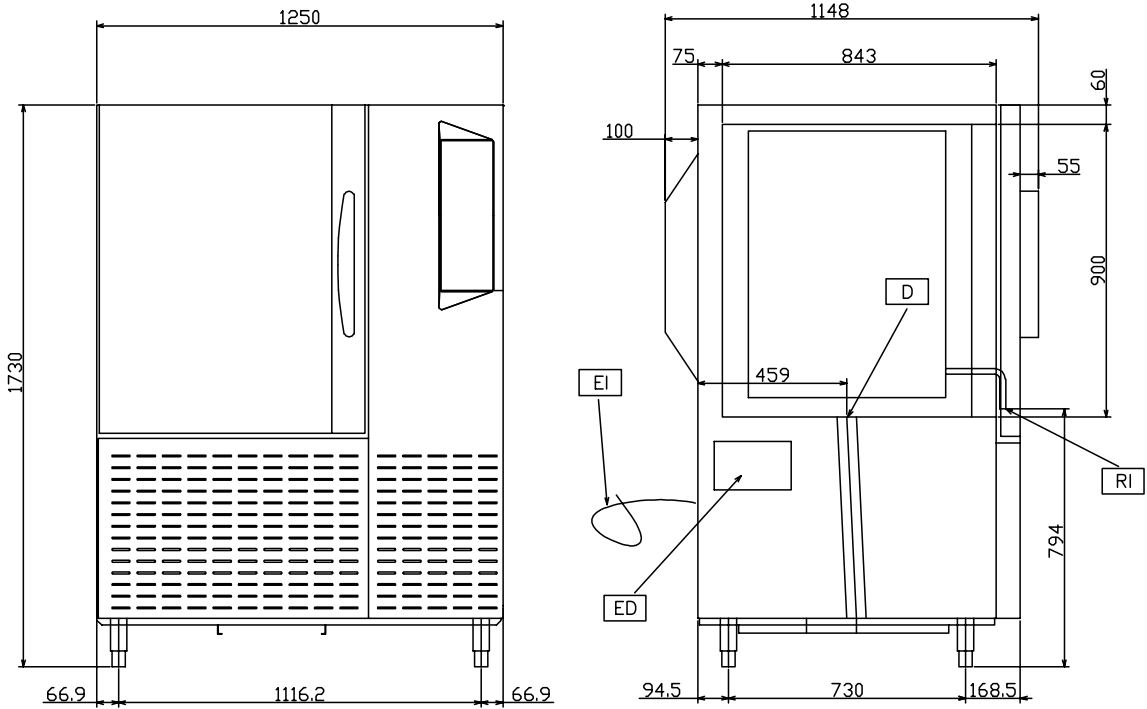
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PAIGALDUSJONIS	AOFP102C
	726751
	1/2"
D - Kanalisatsioon	400 V, 3N, 50
EI - Elektriühendus	

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726782



726309
726316

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2010-05-10

PAIGALDUSJONIS	AOFP102CR
	726782
	1/2"
	●
	230 V, 1N, 50
D - Kanalisatsioon	
ED - Distantelektriühendus	
EI - Elektriühendus	
RI - Jahutusüksuse ühendus eraldi kompressoriga	